

Lounge menu....

Maritime Mussels 14

1 lb of local mussels sautéed with garlic, butter, white wine and cream, served with garlic bread

Calamari 14

Buttermilk marinated squid, flash fried and served with a duo of sauces, Thai chili sauce and curry mayo

Spinach & Artichoke Dip 14

Parmesan, goat and cream cheese with wilted spinach and artichoke hearts served hot with grilled flat bread and corn tortillas

Wings 15

With crisp veggies and blue cheese dip and your choice of sauces – Thai chili, BBQ and Frank's Redhot

Pork Belly 14

Twice cooked sweet and spicy pork belly, Cabbage Patch kimchi

Nachos 16

Fully loaded with beef, peppers, tomatoes, onions, olives, jalapenos and cheese served with salsa and sour cream

Bacon and Scallops 15

Digby sea scallops, house made smoked bacon jam and roasted corn salsa

Sweet Potato Fries 8

With curry mayo dipping sauce

Chicken Shawarma Poutine 14

Spiced chicken, fried chickpeas, green onions, a touch of honey and feta over crisp fries

Charcuterie 18

Cured meats, smoked salmon, cheeses, accompanied with a little sweet & a little sour

Meze 14

Hummus, honey roasted feta and vegetable antipasto with grilled flat bread
Add smoked salmon 5